

# SNACK

dinner

summer

E O S

## cold meze

tzatziki	<i>yogurt, cucumber, garlic, dill</i>	9
v melitzanosalata	<i>roasted eggplant, red pepper, garlic and tahini</i>	9
v roasted garlic hummus	<i>chickpeas, tahini, garlic, aleppo pepper</i>	9
muhammara	<i>red pepper, pomegranate, walnuts, harissa and peasant bread</i>	9
skordalia	<i>whipped garlic- potato puree, lemon and peasant bread</i>	9
a sampler of tzatziki, muhammara and melitzanosalata		16
a sampler plus one extra dip	21	the whole shebang 25

## salads

roasted beets and gigantes	<i>arugula, candied walnuts, skordalia</i>	14
taverna style greek salad	<i>tomatoes, onion, cucumber, olives, feta</i>	14
grilled seasonal vegetables	<i>barrel aged feta and melitzanosalata</i>	15
grilled calamari	<i>arugula, cilantro, gigante beans, lemon</i>	16

## small plates

crispy greek "fritto misto"	<i>shrimp, calamari, spicy marinara</i>	15
saganaki	<i>fried kasseri and graviera cheese, pepper jam</i>	13
veal meatballs,	<i>pinenuts, almonds, plums, mavrodaphne gravy, poulenta</i>	15
shrimp "santorini"	<i>ouzo scented tomatoes, feta, horta</i>	14
lamb triangles	<i>spiced lamb, capers, graviera, baked in phyllo</i>	15
grilled octopus	<i>fresno chili, orange, chickpea, celery, green olive</i>	18

## vegetarian meze

spinach triangles		14
v lentil rice		9
v horta	<i>sauteed greens, sundried tomato, garlic, olive oil</i>	9
v fava	<i>yellow split pea puree, roasted tomato, capers</i>	9

a gratuity of 18% will be added to parties of 5 or more

## entrees

crispy half chicken "under brick"	<i>asparagus, lemon potatoes, vidalia onion, chermoula</i>	26
yellowfin tuna and olive skewers	<i>farro salad, salad greens and citrus</i>	24
grilled whole branzino	<i>horta, gigantes, brown butter, capers</i>	27
grilled skirt steak	<i>cypriot potatoes, pickled onions, feta stuffed tomato, garlic chips</i>	27
lamb yiouvetsi	<i>cinnamon scented tomato sauce, graviera cheese</i>	28
v stuffed pepper "gemista"	<i>lentil rice, greek fava, smoked tomato</i>	24

## housemade pasta

maltagliati with lamb ragu	<i>"poorly cut" pasta, tomato, basil, horta and whipped manouri goat cheese</i>	26
pappardelle with mushrooms	<i>garlic, olive oil, chili, parsley and mushroom broth</i>	23

## burgers and souvlaki

grilled 8 oz burger	<i>house smoked feta, house pickles, greek fries</i>	18
	<i>add daisyfield bacon</i>	2
house smoked pork	<i>honey harissa, fresnos, pickled onions and romaine</i>	19
seared shrimp	<i>tzatziki, chermoula, romaine, tomatoes, red onion</i>	19
vegetarian	<i>tzatziki, tomato gigante beans, chopped greek salad, feta</i>	18

we respectfully accept 3 credit cards per table